

## BRUNCH

### **Build Your Own Omelette** 15

Choice of 3: Bacon, Sausage, Spinach, Onion, Tomato, Avocado, Cheddar and Broccoli

## FRESH START

### **Caesar Salad** 10 **Beet Napoleon** 10

Parmesan Crisp and Croutons

Roasted Beets, Goat Cheese, Walnuts, Balsamic Reduction and Micro Greens

*Add Chicken 4    Add Steak 6*

### **Apple & Pear Salad** 13 **Greek Yogurt Parfait** 10

Arugula, Crisp Apple, Red Wine Poached Pears, Candied Walnuts, Sweet Red Wine Reduction

Seasonal Fruit, House-Made Granola

### **Spinach Salad** 13 **Doughnut Holes** 6

Pumpkin Seeds, Bacon, Roasted Butternut Squash, Blue Cheese and Citrus Vinaigrette

(5) Filled with Chocolate

## RECOVERY

### **Steak Benedict** 12 **Crab Cake Benedict** 12

Free Range Beef, Two Poached Eggs, Hollandaise Sauce

Crab Cake, Two Poached Eggs, Miso Hollandaise Sauce

### **Pork Belly Chilaquiles** 12 **BLT Sliders** 16

Chili-Poached Egg and Tortilla Chips Tossed with Tomatillo Green Salsa, Queso Cotija and Avocado

(3) Sliders, Pork Belly, Tomato Jam, Arugula, Garlic Aioli and Fries

### **Bacon Wrapped Dates** 8 **Sweet Potato Hash** 9

Romesco Sauce

Sautéed Spinach, Sweet Potatoes, Fried Egg and Cumin Chimichurri

### **Citrus Brioche French Toast** 10 **Pancakes** 12

French Toast Pineapple Upside-down Glaze

Maple Syrup and Butter

*Add Fruit 2*

*Add Fruit 2*

### **Belgian Waffle** 12 **Chicken and Waffles** 14

Maple Syrup and Butter

Savory Rosemary Waffle, Fried Chicken and Maple Syrup

### **Lamb Lollichops** 14 **Hanger Steak** 12

(2) Crusted with Bourbon-Smoked Paprika with Orange Caramelized Potatoes

Two Eggs your style and Hash Potatoes

### **Prime Beef Sliders** 18 **IJO Signature Black Truffle Fries** 6

(3) Sliders with Bacon Jam, Blue Cheese and Fries

with Garlic Aioli

## SIDES

### **Maple Glazed Bacon** 5 **Breakfast Potatoes** 5

### **Sausage** 5 **Toast** 3

### **Additional Egg** 3 **Fresh Seasonal Fruit** 5

**Chef Nathaniel Cayer**

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services  
This Menu is Served: 11AM-2:30PM Saturday & Sunday

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## Mimosa Package

Bottle of La Marca Prosecco, Served with Orange Juice, Peach Purée and Grapefruit Juice

60

## BRUNCH COCKTAILS

|  | Glass | Pitcher |   | Glass | Pitcher |
|--|-------|---------|---|-------|---------|
| <b>Mimosa</b>  | 12    |         | <b>Chef's Margarita</b>   | 14    | 48      |
| La Marca, Classic Orange, Strawberry Thyme or Blueberry  |       |         | Gently Blended Fresh Juices, Don Julio Blanco, Cointreau and Cointreau Noir with a Signature Habañero Salt Air Foam |       |         |
| <b>Bellini</b>   | 12    |         | <b>I O White Sangria</b>  | 14    | 48      |
| La Marca, Peach Purée  |       |         | Frozen Fruit Granita, touch of Grey Goose Le Melon with a Splash of Moscato Caposaldo                               |       |         |
| <b>Bloody Mary</b>   | 12    |         | <b>Pomegranate Mojito</b>   | 14    | 48      |
| Tito's, House-Made Bloody Mary Mix   |       |         | A Beautiful Balance of Bacardi Superior, House Lime Soda, Mint Granita and fresh Pomegranate Juice                  |       |         |
| <b>Godfrey Toddy</b>   | 20    |         | <b>I O Apple Cider</b>  | 14    | 48      |
| Hot-Infused and served tableside. Jameson, Honey, Fresh Rosemary, Orange and Lemon Peel, Allspice and Vanilla Bean. Serves 2 |       |         | Hard Apple Cider, Botran Reserva and Prosecco form an Effervescent Taste of Fall                                    |       |         |
| <b>Doctor's Orders</b>   | 14    | 48      |   |       |         |
| The Perfect Prescription of Dewar's White Label, Fresh Lemon, Maple and Ginger   |       |         |   |       |         |

## N|A BEVERAGES

|  |   |   |   |
|--|---|---|---|
| <b>Assorted Hot or Iced Teas</b>                       | 3 | <b>Juice</b>  | 3 |
| Quality Teas and Herbs Brewed to Perfection            |   | Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato       |   |
| <b>Coffee</b>  | 3 | <b>Americano</b>  | 3 |
| Freshly Brewed Colectivo Coffee                        |   | Espresso and Hot Water  |   |
| <b>Macchiato</b>                                       | 4 | <b>Mocha</b>  | 4 |
| Shot of Espresso with Perfectly Steamed Foam           |   | Espresso, Steamed Milk and our Finest Cocoa                     |   |
| <b>Espresso</b>  | 3 | <b>Cappuccino</b>   | 4 |
| Single Shot of Espresso Roast                          |   | Espresso, Hot Milk and Steamed-Milk Foam                        |   |
| <i>Double Shot 6</i>                                   |   |   |   |
| <b>Latté</b>   | 4 | <b>Hot Chocolate</b>  | 4 |
| Shot of Espresso with Fresh Steamed Milk               |   | Made from Fine Cocoa and Fresh Milk Brewed, Stirred and Steamed |   |
| <b>Milk</b>  | 4 | <b>Red Bull</b>   | 5 |
| Regular, Chocolate, Soy or Almond                      |   | Regular, Sugar Free, Blue, Yellow or Red Edition                |   |
| <b>Fountain Drinks</b>                                 | 3 | <b>Voss Water</b>   | 5 |
| Pepsi, Diet Pepsi, Sierra Mist or Schweppes Ginger Ale |   | Still or Sparkling  |   |

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